



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Joe'Mar Hooper, MPA  
Health Operations Administrator

[www.milwaukee.gov/health](http://www.milwaukee.gov/health)

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

## Routine Food

Hong Kong Express, Corp  
Hong Kong Express  
7420 W Good Hope Rd  
Milwaukee, WI

**3/10/2014**

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

**Fee Amount:**  
**\$107.00**

### CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
CDC Risk Violation(s):	0	

### Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
2-102.11	Make sure the person in charge is able to demonstrate knowledge of the appropriate requirements of the Food Code.	3/24/2014



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3-302.11	Various cross contamination risks were seen: 1. they prep chicken on the table and then scoop it off the table into a tub on the floor. Provide an approved table to put the tub on. Discontinue prepping chicken this way, keep all food off the floor. 2. discontinue using dirty towels under the cutting boards. Purchase and use "boards mates" to prevent the cutting boards from sliding around. 3. food items and dirty dishes were stored on the shelving unit with clean dishes. Do not store soiled pans with clean ones. 4. the prep sink was dirty with soiled containers while mushrooms and sprouts were being prepped and washed. Keep the prep sink clean at all times. 5. Clean the mold out of the ice maker. 6. by the service area, sanitizer buckets were stored next to uncovered food. Keep buckets away from food to prevent contamination. 7. Remove the space heater off the prep table and remove it from the premise completely. This has been an issue in the past and now the heater is ordered out. 8. Vegetables and containers of food were stored on the floor in the walk in cooler. Keep all foods off the floor. All food must be protected from cross-contamination.	3/24/2014
3-302.12	3-302.12 Buckets and garbage cans of food items: miso, sugar, flour, and rice did not have their common name on them. Label all food containers.	3/24/2014
3-304.11	There was a dirty peeler on the magnetic strip in back, and a container of utensils in dirty water. Food equipment must be clean and sanitized before used with food.	3/24/2014
3-304.12	The ice cream scoop was in the dipper well without running water. Always have the water on for the dipper well to flush food particles away.	3/24/2014
	Discard the scoops made from vinegar plastic jugs. Use only approved food grade scoops.	
3-306.11	Food in the walk in cooler and in containers under counters did not have covers. Cover all food except when it is in the process of cooling. Provide effective food shields. REPEAT  You need to provide light shield covers or sleeves for all the light bulbs in the ceiling unless you have shatter proof bulbs.	3/24/2014
3-501.16	Food on the steam table was at improper hot temperatures: grilled chicken 124F, pork ribs 118F, fried rice 127F, egg foo young gravy 125F, and a chicken dish at 125F. Inspector had them reheat the foods to proper temperatures. Make sure there is enough water in the steamer jacket or the temperature is hot enough to keep all the food at 135F. Potentially hazardous food must be held hot at 135 degrees or above. REPEAT	3/24/2014
3-501.16	The following were cold holding violations: 1. 6 trays of raw shell eggs out at room temp. 2. 2 pans of various chicken on the counter in the front at 75F and 57.7F 3. crab rangoons out at 67F 4. fruit in the top portion of the smoothie cooler at 44F. Repair cooler so that foods on the top are at 41F or below. The lower unit was ok. Potentially hazardous food must be held cold at 41 degrees or below. REPEAT	3/24/2014
3-501.17	None of the food was date marked: fried chicken, crab rangoons, pork, shrimp and noodles. All ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded. REPEAT	3/24/2014



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4-302.12	2 stem thermometers are present but inaccurate. Operator does not know how to calibrate them or what appropriate hot holding temperatures should be. Training session on calibration given along with info sheet. Provide a thermometer to determine food temperatures.	3/24/2014
4-601.11	Clean the following areas or items: 1. The customer trays were greasy and sticky. Make sure you wash all the trays. REPEAT 2. Clean under the front and rear kitchen equipment. 3. Clean on top the the cooking equipment in back. 4. Remove the aluminum foil from the gas lines of the rice cooker and maintain that area clean. 5. Clean the storage room floor in the corners and around the ice machine.	3/24/2014
4-903.11	Store all the styrofoam service containers upside down so that food or items don't fall into them.	3/24/2014
5-103.11	The mens and womens bathrooms did not have hot water. Restore hot water for hand washing. Temperature for hand washing is 85-110F. Provide an adequate water supply.	3/24/2014
5-202.11	The rear prep area hand sink is clogged, unclog sink to working order.  At the prep sink, remove the plastic bag directing water into the air gap. Properly repair plumbing.	3/24/2014
5-205.11	The food prep area hand sink was covered by sheet pans and blocked by tubs and garbage cans. When asked where the inspector should wash her hands they gestured to the warewashing sink. Do not wash hands in the warewashing sink. Handsink was not available for use. Make sure the handsink is always available. REPEAT	3/24/2014
7-201.11	Grout cleaner was stored over the vegetable prep sink. Store with other chemicals under the warewashing sink. All toxic materials must be stored so they will not contaminate food.	3/24/2014

Good Practice Violation(s): 16

Total Violations: 16

#### Notes:

FDL ok

CFM ok. Expires in July 2014. Don't forget to renew your State Certified Food Managers Certificate.

Food Code Fact sheets were delivered in Chinese again for the following training.

1. Preparing and Holding Hazardous Foods - chinese
2. Date marking- chinese
3. Thermometer calibration- English, not available in Chinese

On 3/10/2014, I served these orders upon Hong Kong Express, Corp by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature